

SMALL PLATES

*Tuna Tartare

Fresh Tuna Shallots Avocado Sesame Seed
Cucumber Truffle Oil Soy Sauce Quail Egg 15

Bam Bam Shrimp

Fried Colossal Shrimp Bam Bam Sauce Greens 17

Crab Cakes

Pineapple Chutney Poblano Remoulade 17

Hand-Breaded Calamari

Served with Poblano Remoulade 15

Empanadas (3)

Shrimp Cream Cheese Avocado Aioli 17

Thai PEI Mussels

PEI Mussels Lemongrass Infused Beer Coconut Milk
Tomatoes Thai Chili Red Pepper
Potatoes Scallions Cilantro 18

Honey Goat Cheese

Deep Fried Panko-Encrusted Goat Cheese 13

Potstickers

Served with Bourbon-Soy Dipping Sauce 12

Jumbo Pretzel

Sea Salt White Cheese Sauce IPA Mustard 12

Artisan Charcuterie Board

European Aged Meats & Imported Cheeses 23



PUB SALADS & SOUP

Champagne Salad

Grilled Chicken Greens Candied Orange
Poached Pear Candied Walnuts Grapes
Goat Cheese Champagne Vinaigrette 16

Mediterranean Shrimp Salad

Colossal Grilled Shrimp Greens Kalamata Olives
Heirloom Tomatoes Cucumbers Red Onion
Artichokes Feta Cheese Mediterranean Dressing 18

Seared Ahi Tuna Salad

Ahi Tuna Greens Red Cabbage Cucumber
Enoki Mushroom Carrot Seaweed Salad
Mango-Avocado Chutney Sesame-Ginger Soy Dressing 18

Salmon Parm Bowl

Blackened Salmon Spinach Tomato Onion
Blackberries Strawberries Goat Cheese Parmesan Crisp
Blackberry Cabernet Vinaigrette 18

Buffalo Chicken Salad

Greens Crispy Buffalo Chicken Red Onion Celery
Bacon Bleu Cheese Crumble Ranch 15

Grilled Romaine Caesar

Eggs Tomato Avocado Parmesan Pepitas Croutons
Chicken 17 Shrimp 19

Lobster Bisque

Cup 6 Bowl 10

**Notice: The consumption of raw or undercooked
eggs, meat, poultry, seafood or shellfish may
increase your risk of food borne illness*

BURGERS & SANDWICHES

(Truffle Fries, Salad, Soup or Sweet Potato Fries)

*Texas Brisket Burger

Smoked Brisket Bacon Lettuce Tomato WI Cheddar
Chipotle Aioli Bourbon Sauce 18

*Whiskey BBQ Burger

WI Cheddar Bacon Fried Onion Straws Tomato
Greens Chipotle Aioli Pecan-Whiskey BBQ Sauce 17

*Bourbon Pub Burger

Bourbon Glaze Swiss Cheese Bacon Lettuce
Tomato Stout-Caramelized Onion Garlic Aioli 17

*Blu Bobber™ Burger

Blackened Patty Lettuce Moody Blue Cheese
Tomato Blu Bobber™ Blueberry Compote
Red Onion Pesto Aioli 18

*Wagyu Burger

Truffle Aioli Lettuce Tomato
Caramelized Onions Swiss Cheese 20

*Bourbon Brisket Sandwich

Smoked Brisket Bourbon Sauce Pickled Onion
Apple-Cabbage Slaw Chipotle Aioli 17

*French Dip Sandwich

Iowa Premium Prime Rib Au Jus Swiss Cheese
Caramelized Onion Horseradish Crème 18

Buffalo Chicken Sandwich

Crispy Buffalo Chicken Bleu Cheese Bacon Greens
Red Onion Cucumber Chipotle Aioli 16

*SBLTA

Blackened Salmon Bacon Greens Tomato
Avocado Shishito Remoulade 18

*Ahi Tuna Sandwich

Ahi Tuna Cucumber Sprouts Avocado
Wasabi Aioli Seaweed Salad Marble Rye 16

*Thai Chicken & Waffle Sliders (2)

Belgian Waffle Crispy Chicken Cucumber
Carrot Slaw Thai Peanut Sauce 16

Reuben Panini

Marble Rye Pastrami Swiss Cheese
Sauerkraut Thousand Island Dressing 17



BRICK OVEN PIZZERIA

Lobster Pizza

Lobster Tail Roasted Corn & Red Pepper Tomato
Mozzarella Greens Black Truffle Oil Lobster Crème 20

Thai Pizza

Thai Peanut Sauce Crispy Chicken Cabbage
Mozzarella Carrot Peanuts Cilantro 17

Margherita Pizza

Olive Oil Tomato Mozzarella Basil Balsamic Glaze 17

Mediterranean Pizza

Pesto Sauce Grilled Chicken Feta Cheese Tomato
Cucumber Red Onion Mediterranean Salad 17

Buffalo Chicken Pizza

Cheese Sauce Buffalo Sauce Crispy Chicken
Mozzarella Cheese Celery Bacon
Onions Bleu Cheese 17

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LARGE PLATES

Chardonnay-Poached Lobster & Jumbo Scallops

Jumbo Sea Scallops Chardonnay-Poached Lobster Meat
Lobster Crème Risotto Seasonal Vegetable 39

Bruschetta Scallops

Jumbo Sea Scallops Bruschetta Balsamic Parmesan
Risotto Pineapple Chutney Seasonal Vegetables 39

Miso Salmon

Fresh Salmon Soba Noodles Spinach Edamame
Scallions Tomato Ginger-Soy Glaze Mushroom
Miso Broth 30

*Bourbon Salmon

Fresh Salmon Bourbon Glaze Risotto
Seasonal Vegetable 29

*Togarashi Encrusted Ahi Tuna

Fresh Ahi Tuna Togarashi Wasabi Risotto
Kimchi Mango Chutney Seaweed Salad Vegetable 28

Creole Shrimp & Grits

Blackened Shrimp Cheesy-Bacon Grits Creole Sauce
Andouille Sausage Egg Poblano Crème 24

*Bacon-Wrapped Chicken Medallions

Chicken Breast Goat Cheese Bacon Spinach
Mushroom Roasted Red Pepper Risotto
Bourbon Glaze 27

*Korean Short Rib Bowl

Short Rib Gochujang Cabbage Kimchi Risotto
Cucumber Edamame Spinach Avocado
Carrots Pickled Red Onion Fried Egg 20

Shrimp Bowl

Jumbo Shrimp Tomato Avocado Greens
Roasted Corn Red Pepper
Spinach & Goat Cheese Risotto Bam Bam Sauce 20

*Poke Bowl

Fresh Tuna Carrot Sprouts Cabbage Avocado
Seaweed Salad Mango Wasabi Risotto 21

*Bourbon Chicken Rice Bowl

Bourbon Chicken Bacon Risotto Egg Carrot
Sprouts Mushroom Avocado Cilantro 19



*Bourbon Brisket Bowl

Texas Brisket 5-Grain Quinoa Blend Mushroom
Avocado Red Cabbage Sprouts Onion Straws
Fried Egg Bourbon Glaze 21

*Gastro Tacos (2)

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Tenderloin Taco: Caramelized Onion Cilantro
Goat Cheese Shishito Aioli Handmade Tortillas

Lobster Taco: Carrot Slaw Goat Cheese Shishito Aioli 17

*Blackened Shrimp or Salmon Tacos (3)

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Cabbage-Carrot Slaw Feta Cheese Chipotle Aioli
Mango Chutney Handmade Tortillas 19

Brisket Tacos (3)

(Truffle Fries, Salad, Soup, or Sweet Potato Fries)

Texas Brisket Bourbon Sauce Apple Slaw
Feta Cheese Avocado Handmade Tortillas 19

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CRAFT PASTA

*Burrata Ravioli

Jumbo Shrimp Scampi Sauce Tomato Spinach
Bruschetta Mushroom 30

Louisiana Creole Pasta

Jumbo Shrimp Andouille Sausage PEI Mussels
Blackened Chicken Penne Pasta Heirloom Tomato
Roasted Red Pepper Spinach Spicy Creole Crème 29

Truffle Mac & Cheese

Lobster, Crispy Buffalo Chicken or Brisket
Cavatappi Pasta Truffle Oil
White-Cheese & Roasted Red Pepper Sauce 21

Pad Thai

Jumbo Shrimp Rice Noodles Thai Peanut Sauce
Green Onion Egg Cabbage Cilantro
Sprouts Peanuts 24

*Creamy Chicken Pesto Pasta

Grilled Chicken Cavatappi Pasta Pine Nuts
Walnuts Spinach Tomato Mushroom
Creamy Pesto Sauce Seasonal Vegetable 21



HAND-CUT PREMIUM STEAKS

Choose Red Wine Demi-Glace or Horseradish Crème

*Hand-Cut 28-Day Aged Ribeye

Iowa Premium Beef
Pomme de Terre Seasonal Vegetable 39



*Brown Butter Filet Mignon

Certified Beef Angus
Bacon-Wrapped Filet Jameson™ Whiskey Sauce
Mushroom Pomme de Terre Seasonal Vegetable 38



*Moody Blue Bourbon Tenderloin

Certified Beef Angus
Moody Blue Cheese Sauce Bourbon Glaze
Onion Straws Pomme de Terre Seasonal Vegetable 38

*Espresso-Rubbed Wagyu Sirloin

Pomme de Terre Bacon-Brussel Sprouts
Red Wine Demi Glacé 44



FRIDAY FISH FRY

Fridays Only

Pretzel-Crusted Premium Haddock

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 17

Hand-Breaded Perch

Truffle Fries Cabbage-Carrot Slaw
Drawn Butter Jalapeño-Caper Tartar 17

***Ask about our chef's hand-crafted specialty
features and desserts***

****20% gratuity added to parties of 8 or more***

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